

GABRIEL MEFFRE

Rasteau "Saint Didier"

2018

"Bright ruby colour. Complex and generous nose of red fruits, liquorice and aromatic herbs. The mouthfeel is round, smooth with elegant tannins and a long, spicy finish."

AWARDS

90-92 pts Wine Advocate
89-91 pts Jeb Dunnuck

Vintage

The 2018 vintage was atypical in many ways. This vintage required a constant presence, from the vineyards to the cellar. After a mild Winter, a wet and rainy Spring gave way to a beautiful Summer, favoring a steady ripening of the grapes. September ushered in an Indian Summer that proved to be more than ideal for the harvest, with cool nights and warm & sunny days. The harvest lasted for a total of 8 weeks, under ideal climatic conditions. The result is an elegant vintage with a particularly aromatic profile and a superbe balance.

Grape varieties

Grenache noir, Mourvèdre, Syrah

Terroir

The vineyard of Rasteau is located north of the southern Rhone valley and lies between the Ouvèze and Aygues rivers which wind through the heart of the appellation. The vines flourish on a clay-limestone soil sheltered from the Baronnies massif.

Winemaking

After total destemming and crushing, the different grape varieties are vinified separately to develop their own characteristics. Fermentation lasts 8 to 15 days depending on the grape variety. After racking and malolactic fermentation, the wines are blended and aged 10 months in tank before bottling.
Vegan wine.

Service & food pairing suggestions

Great with wild boar terrine, roasted leg of lamb, tournedos with pepper and lentils and most full-flavoured meat dishes.
Best served between 16 and 18 ° C, now or within 5 years.